



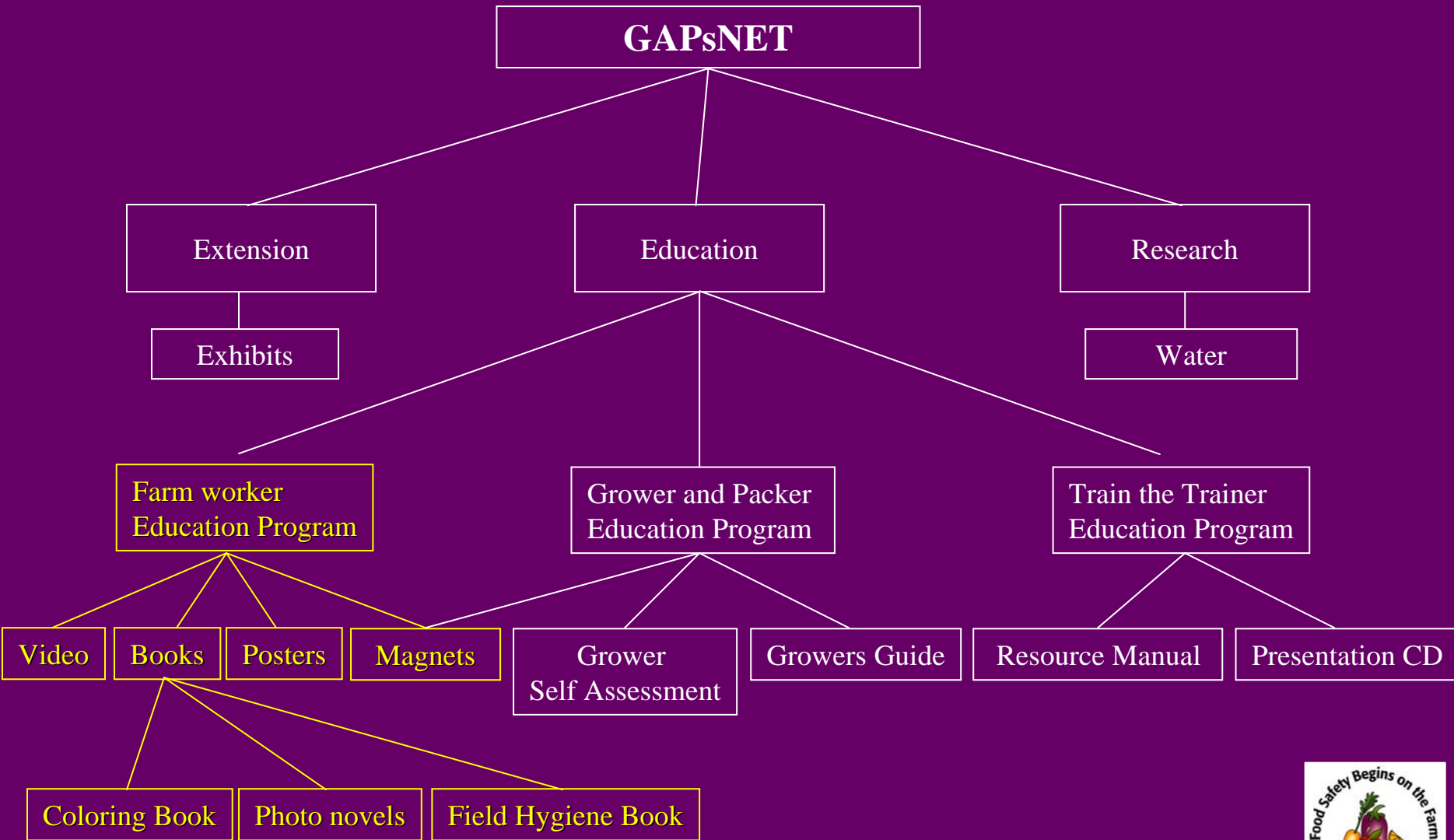
# Reducing Microbial Hazards in Raw Produce through Farm Worker Education

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# National GAPs Program Model



# Farm Worker Education in the Context of GAPs

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- Language barrier: employer and employee.
- Cultural norms clash with required practices.
- Various arrival times during season.
- Differences in employer requirements.





# Bilingual Materials

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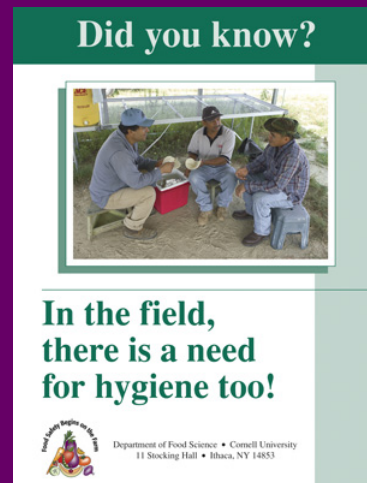
- Primarily translation into Spanish, but also have materials in Hmong and Chinese.
- Significant time, editing, and at times, confusion
- Focus groups and what we have learned.
  - Gender matters
  - Workers are concerned
  - Desire for more materials



# Educational Materials Especially for Workers

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- **Photonovel series**
- **Coloring Book**
- **Magnets**
- **Fruits, Vegetables, and Food Safety:  
Health and Hygiene on the Farm**
- **Field Hygiene Poster Series**



**Did you know?**



**In the field,  
there is a need  
for hygiene too!**



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**¿Sabía usted?**



**¡En el campo  
también se  
necesita higiene!**



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**Did you know?**



**Your kitchen  
could be a  
source of illness!**



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**¿Sabía usted?**



**¡Su cocina puede  
ser fuente de  
enfermedades!**



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**GOOD HYGIENE  
PROTECTS EVERYONE!**

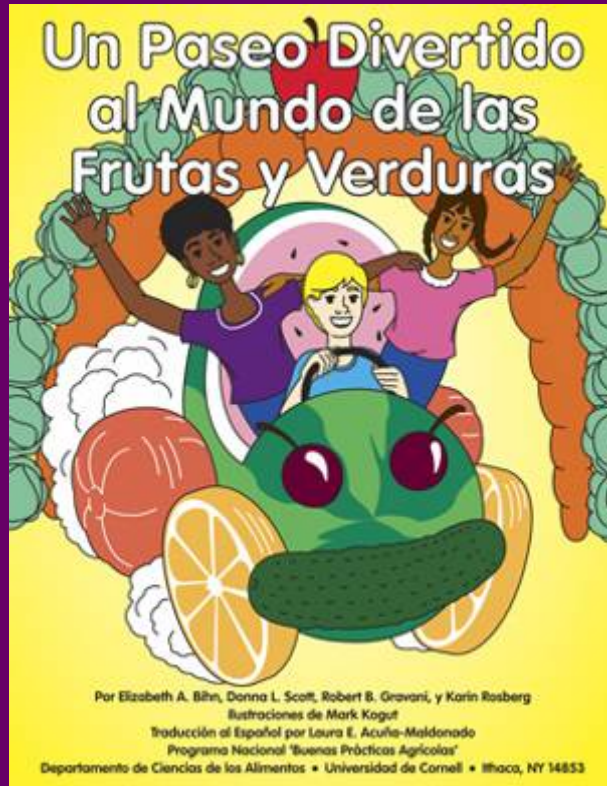


**¡LA BUENA HIGIENE  
PROTEGE A TODOS!**





# Coloring Book Packets



- Pack of crayons
- Wash cloth and soap
- Industry Collaboration



**TENER BUENA SALUD ESTA EN TUS MANOS**

**¡Lava bien tus manos!**



**1**  
Moja tus manos.

**2**  
Usa suficiente jabón.

**3**  
Frota todas las superficies de tus manos lavándolas por 20 segundos.

**4**  
Enjuaga tus manos con agua limpia y sécalas con una toalla limpia.

**LAVA TUS MANOS FRECUENTEMENTE**

**GOOD HEALTH IS IN YOUR HANDS**

**Wash your hands properly!**



**1**  
Wet your hands.

**2**  
Use lots of soap.

**3**  
Wash for 20 seconds. Scrub all surfaces of your hands.

**4**  
Rinse with clean water and dry with a clean towel.

**WASH YOUR HANDS OFTEN**





# Frutas, Hortalizas y la Seguridad de los Alimentos: Salud e Higiene en el Campo



*Programa Nacional de BPA  
(Buenas Prácticas Agrícolas)  
de la Universidad de Cornell*



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# Training Video

- 15 minutes  
Spanish/English  
Hmong/English
- DVD or VHS

# Fruits, Vegetables, and Food Safety: Health and Hygiene on the Farm



*National GAPs Program  
at Cornell University*



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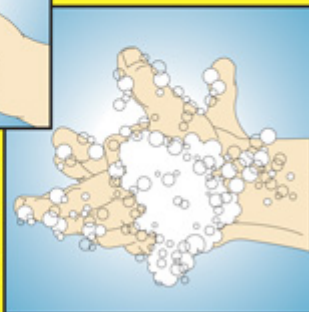
- Spoken to the workers, emphasizing their importance and their participation.



# POR FAVOR, LÁVESE LAS MANOS FRECUENTEMENTE



**ANTES Y DESPUÉS**  
DE USAR EL BAÑO,  
MANIPULAR FRUTAS Y  
VERDURAS, COMER,  
BEBER, O FUMAR



**BEFORE AND AFTER**

USING THE TOILET,  
HANDLING FRUITS  
AND VEGETABLES,  
EATING, DRINKING,  
OR SMOKING

This poster was produced by the Good Agricultural Practices Program at Cornell University with support from USDA-CRREES and FSA Agreement No. 59-41390-0001.

## PLEASE WASH YOUR HANDS OFTEN!

# PLEASE USE TOILETS PROVIDED IN THE FIELD



YES

SI



NO

NO

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## POR FAVOR, USE LOS BAÑOS DISPONIBLES EN EL CAMPO

# POR FAVOR, DEPOSITE EL PAPEL HIGIÉNICO USADO DENTRO DEL INODORO



**EL PAPEL HIGIÉNICO NO ATORA LOS INODOROS**

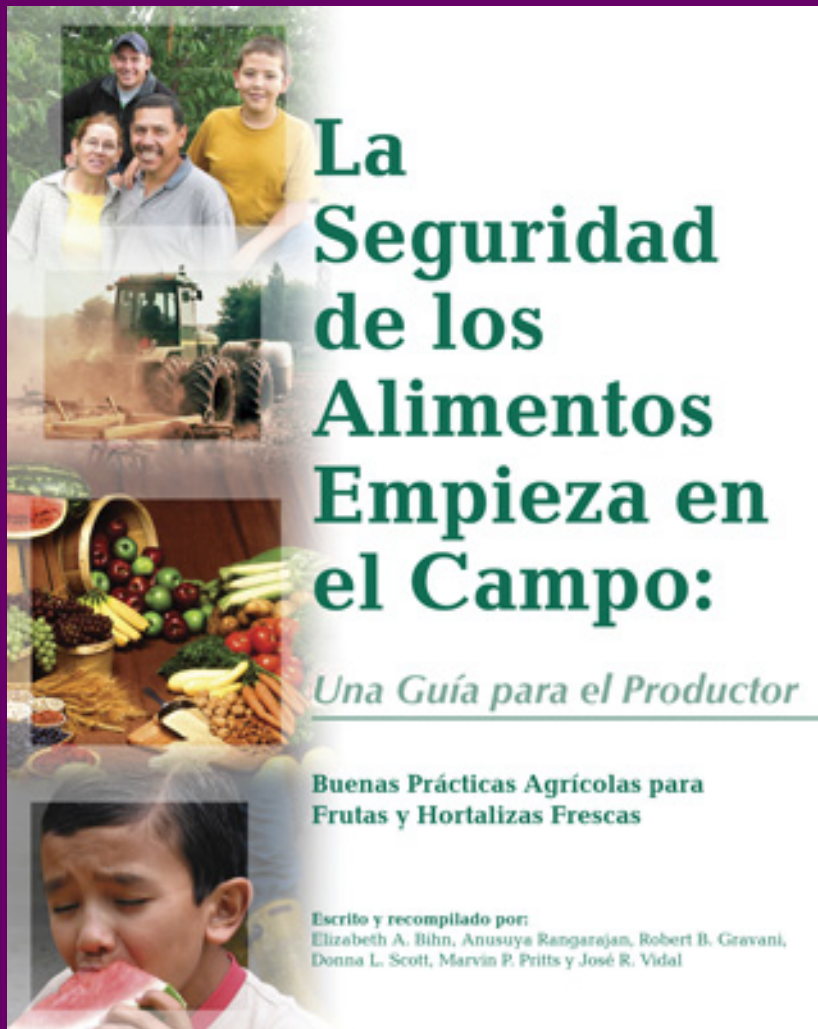


**TOILET PAPER WILL NOT OBSTRUCT TOILETS**

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## PLEASE PUT USED TOILET PAPER IN THE TOILET





*Food Safety Begins on the Farm: A Grower's Guide and  
Reduce Microbial Contamination with Good Agricultural Practices  
Translated into Spanish*



# The End



**Thank you for your participation and attention !**